

**Amendments to the Specification**

Please amend the specification as follows:

**Please replace the paragraph beginning at page 7, line 18, with the following  
amended paragraph:**

The main points of the present invention are the composition described in the following (1) to (13).

(1) A composition having oxidative stability comprising: an organic substance having a double bond which contains an antioxidant comprising an antioxidative sesame component and ascorbic acid or an ascorbyl fatty acid ester.

(2) A composition according to (1), wherein the double bond has active methylene, or located at the end of the organic substance.

(3) A composition according to (1), wherein the organic substance having the double bond is a polyunsaturated fatty acid or its salt or ester.

(4) A composition according to (3), wherein the polyunsaturated fatty acid contains at least one of eicosapentaenoic acid and docosahexaenoic acid.

(5) A composition according to (3) or (4), wherein the ester of the polyunsaturated fatty acid is a triglyceride containing the polyunsaturated fatty acid as a constituent, or a lower alcohol ester of the polyunsaturated fatty acid.

(6) A composition according to (3) or (4), wherein the ester of the polyunsaturated fatty acid is added in a form of refined fish oil.

(7) A composition according to any one of (1) to (6), wherein the antioxidative sesame component is at least one of the substances represented by peaks detected by high-performance liquid

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chromatography using an electrochemical detector at elution times of about 2.66, 3.40, 3.84, 4.57, 4.98, 5.82, 7.00, 8.67, 9.84, 11.24, 12.29, 12.49, 13.36, 14.04, 14.32, 14.74, 15.22, 15.60, 15.82, 16.34, 16.98, 18.10, 18.43, and 34.91 minutes.

(8) A composition according to any one of (1) to (6), wherein the antioxidative sesame component is extracted from sesame, sesame oil, or sesame residue, using a solvent, a lipid, or an emulsifier singly or in combination.

(9) A composition according to any one of (1) to (6), wherein the antioxidative sesame component is at least one selected from the group consisting of sesamol, sesaminol, episesaminol, pinoresinol, ~~epihinoresinol~~ epipinoresinol, syringaresinol, samine, sesamolinol, and 2,3-di(4'-hydroxy-3'-methoxybenzyl)-2-buten-4-olide.

(10) A composition according to any one of (1) to (9), wherein the ascorbyl fatty acid ester contains ascorbyl palmitate or ascorbyl stearate.

(11) A composition according to any one of (1) to (10), wherein the ascorbic acid or the ascorbyl fatty acid ester is contained in an excessive amount more than the amount soluble in the polyunsaturated fatty acid or its salt or ester.

(12) A composition according to (11), wherein the excessive amount of the ascorbic acid is in a powder or solid form.

(13) A composition according to any one of (1) to (12), further comprising tocopherol.

(14) A food containing the composition as set forth in any one of (1) to (13).

(15) A powdered oil or fat containing the composition as set forth in any one of (1) to (13).

(16) A powdered baby milk containing the composition as set forth in any one of (1) to (13).

(17) A health food containing the composition as set forth in any one of (1) to (13).

**Please replace four paragraphs beginning at page 11, line 15, with the following  
amended paragraphs:**

Fig. 10 shows changes with time in the amounts of oxygen absorbed by a sample (sesamol, 0.5%) and the remaining amounts of antioxidants in Example [[8]] 11.

Fig. 11 shows changes with time in the amounts of oxygen absorbed by a sample (sesamol, 1.0%) and the remaining amounts of antioxidants in Example [[8]] 11.

Fig. 12 shows changes with time in the amounts of oxygen absorbed by samples and the remaining amounts of antioxidants in the case where ascorbyl palmitate was added after 4 days in Example [[8]] 11.

Fig. 13 shows changes with time in the PV of samples of Example [[9]] 12.

**Please replace the paragraph beginning at page 16, line 18, with the following  
amended paragraph:**

The antioxidative sesame component used in the present invention may be of phenol form. Examples such antioxidative components include sesamol, sesaminol, episесaminol, pilsinol, ~~epihinoresinol~~ epipinoresinol, syringaresinol, samine, sesamolinol, and 2,3-di(4'-hydroxy-3'-methoxybenzyl)-2-buten-4-olide. In Fig. 6, the peaks of the HPLC chart, which were detected by an electrochemical detector, represent their respective antioxidative components. This chart shows that sesame contains many antioxidative components. While these components, including sesamol, can produce a satisfactory effect independently, mixtures of these components exhibit stronger antioxidant properties. The antioxidative sesame components may be used singly or in combination.

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**Please replace the paragraph beginning at page 18, line 6, with the following  
amended paragraph:**

The sesame extract used in the present invention may be prepared by any method, as long as antioxidative components such as represented by [[HPLS]] HPLC peaks shown in Fig. 6 can be extracted. For example, the antioxidative components can be extracted by use of a solvent, a lipid, or an emulsifier. More specifically, the antioxidative components can be extracted from sesame, sesame oil, or sesame residue by use of organic solvents, such as nitrous oxide, acetone, ethanol, ethyl methyl ketone, glycerol, ethyl acetate, methyl acetate, diethyl ether, cyclohexane, dichloromethane, 1,1,1,2-tetrafluoroethane, 1,1,2-trichloroethane, carbon dioxide, 1-butanol, 2-butanol, butane, 1-propanol, 2-propanol, propane, propylene glycol, hexane, and methanol; lipids, such as triglyceride, diglyceride, and monoglyceride; and emulsifiers, such as propylene glycol fatty acid esters, polyglycerol fatty acid esters, and sorbitan fatty acid esters. In addition, after removal of the solvent by evaporation, the extract is redissolved in an organic solvent. Then, water-soluble constituents are removed by partition with water, or insoluble constituents are removed by filtration. Thus, the antioxidative component can be concentrated.

**Please replace the paragraph beginning at page 31, line 7, with the following  
amended paragraph:**

22-40 min., methanol:water (containing 2% of 1 M ammonium acetate buffer (pH 4.4)) = 100:0

Flow rate: 1.0 ~~mlL/min~~ mL/min.

Column temperature: 35°C

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Sample concentration: 10-12 mg/mL

Sample solvent: methanol:ethanol:hexane = 5:4:1

Injection volume: 10  $\mu$ L

Electrode 1 (reduction potential): -1 V

Electrode 2 (oxidation potential): 500 mV

Range: 20  $\mu$ A

**Please replace the paragraph beginning at page 35, line 23, with the following  
amended paragraph:**

The antioxidant preparation of the present invention was compared with t-butylhydroxytoluene (BHT), which is an antioxidant generally used. Samples were prepared by adding 0.5%, 1.5%, or 10.0% of BHT, or 1.0% of sesamol and 0.5% of ascorbyl palmitate to refined fish oil (sardine oil) containing 0.5% of  $\delta$ -tocopherol. To 30 mL brown bottles, 4 mL of the samples were placed separately. The bottles were hermetically sealed with septums and stored at [[37]] 60°C. The oxygen concentration in the headspace was measured with time by gas chromatography and thus the amount of oxygen reacted with (absorbed by) the oil was calculated.